



SENDING LOVE
FROM NEW YORK
& CHICAGO

LOVE BITES

BEEF TARTARE

harif, eggplant, shipka peppers + homeade potato chips

TUNA CRUDO

grilled artichoke, lemon labneh + smoked trout roe

STEAK FRITES

FOR
TWO

charred kale chermoula, harif aioli, fries

COCKTAILS BY LAZY BIRD

OHEV TE'ENIM

whiskey, rum, fig, lemon, Za'atar, honey

INSPIRED BY A BELOVED PERFUME: FIG WOOD /
GREEN HERBS / A SOFT MEDITERRANEAN HUSH

SONG OF SIROCCO

tequila, Ras El-Hanout, lime

BRIGHT AT FIRST / THEN WARM SPICE ROLLING IN

N / A

PHILOMYGDALOS

pathfinder, seedlip agave, lemon, orgeat

ANCIENT GREEK FOR "LOVER OF ALMONDS":
SOFT ALMOND / DRY BOTANICALS / GENTLE CITRUS

N / A

THE IMMORTAL TWIN

Malort, hibiscus, lemon, grapefruit, mint

BITTERSWEET / FLORAL / REFRESHING / A CHICAGO HELLO



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IT'S A PRIX FIXE! 85

Choose one item from the grill per person,
and we'll fire them up - price includes all
the salatim below + dessert!

SALATIM

Hummus + Pita
Yemenite Pickles
Pineapple w/Celery
Mushrooms w/ Swiss Chard + Apples
Lutenitsa
Cabbage + Fennel w/Schug
Roasted Beets w/ Amba + Pickled Fresno Peppers
Babaganoush
Gigante Beans w/ Broccoli + Capers
Israeli Pickles + Olives
Tunisian Potatoes

FROM THE GRILL

MEAT

Chicken Shishlik
Steak Shishlik
Spicy Lamb Kofta
Brisket Kebab
Lamb + Beef Koobideh

FISH

Ocean Trout Shishlik
Dorade

VEGETABLES

Grilled Eggplant sour cherry harif + pepita crunch
Shawarma-Spiced Cauliflower

FOR TWO

Whole Branzino ginger + tomato +\$20

A LA CARTE

French Fries* 15
tehina ketchup

Halloumi 24
apple, burnt honey + pistachio dukkah

Grilled Baby Carrots 22
herb labneh, chili crisp

Date-Harissa Wings 25
tehina ranch

Grilled Foie Gras 29
sumac, grilled pita, sour cherry

*In partnership with Boka Restaurant Group's Monthly Giving Program, during the month of February, we will donate one dollar from every sale to One Hundred Black Men, Inc.

BIG BUBBLES

Tarlant 'Zero' Brut Nature, NV 1.5L 390
Bérèche 'Reserve' Brut, NV 1.5L 425
Bérèche Rosé 'Campania Remesis', 20' 1.5L 632

DESSERT

Brown Sugar Soft Serve
burnt date molasses w/ apple + shortbread

BEER

Miller High Life	Make it a shandy! +2	8
Milwaukee, WI	4.6%	
Brooklyn Brewery Pilsner		9
Brooklyn, NY	5.0%	
Goldstar Israeli Lager		10
Israel	4.9%	
Sloop Juice Bomb IPA		10
Fishkill, NY	6.5%	
Topo Chico Strawberry Guava Hard Seltzer		9
Monterey, Mexico	4.7%	
Original Sin Cider		10
Hudson Valley, NY	5%	

ARAK

Askalon 13
Massaya 13
Zachlawi Fig 14

ZERO PROOF

Passion Fruit Cooler	12
passion fruit, lime, orange	
Cranberry Shrub	12
cranberry, warming spices, soda	
Verdant Vesper	14
herbal non-alcoholic spirit, celery, dill, lemon	
Lemonana	12
mint lemonade	

Acqua Panna + Pellegrino Available Upon Request

COCKTAILS

Get Shishlik'd	19	Hot Crush	18
reyka vodka, aperol, guava, lime - <i>FROZEN!</i>		spicy tequila, mezcal, peach, apricot, lime, soda	
Salty Lion	18	Perfect Pear	18
ford's gin, arak, grapefruit, mint, salt		chamomile-infused cocchi americano, reposado tequila, pear	
Wolf's Fang	18	Snow Tires	22
blend of rums, falernum, arak, passionfruit, orange, oat milk		bourbon, rum, peated scotch, beet, maple, honey, lemon	
No Big Dill	22	Laser Toddy	18
ford's gin, herb infused vermouth, olive oil vodka, cucumber		bourbon, rum, allspice, 3C spice blend, lemon - <i>HOT!</i>	
Wolf Juice	21	Aunt Debbie	22
montelobos mezcal, campari, ginger, lime		house gibson martini w/ za'atar spiced cocktail onion	

SPARKLING

Prosecco, Extra Dry, Col Dorato NV IT
Rosé Mersel 'Leb Nat' NV LB
Rosé Champagne, Laherte, Brut NV FR
Rosé Champagne, Billecart-Salmon Brut NV FR
La Grange Tiphaine 'Nouveau Nez' NV FR
Paul Nicolle 'Crémant de Bourgogne' NV FR
Champagne, Sadi Malot 'Les 2 Cépages' NV FR
Champagne, Christophe Mignon 'adn' NV FR
Champagne, Guiborat 'Tethys' Grand Cru NV FR

WHITE

Gruner Veltliner, Stadt Krems '24 AT
Sauvignon Blanc, Famille Dubard '24 FR
Chenin Blanc, Chateau Villeneuve, '24 FR
Chardonnay, Domaine Talmard, '23 FR
Pinot Grigio, Abbazia di Novacella '24 IT
Verdicchio, Terralibera '24 IT
Riesling, Sybille Kuntz 'Kabinett' Trocken '23 DE
Pinot Gris Blend, Day Wines 'Vin de Days' 2023 OR
Sauvignon Blanc, Gilgal '23 IL
Chardonnay, Sandhi '23 CA
Chardonnay, Génot-Boulangier 'SLB' '23 FR
Chenin Blanc Blend, Mullineux 'Old Vines' '24 ZA
Merwah Blend, Musar 'Blanc' '15 LB

WINE ROSE+ORANGE

14/56	Rosé, Fête Á Lorenza '23 CA	16/66
17/70	Grenache, Las Jaras 'Old Vines' Rose '23 CA	62
144	Rkatsiteli, Orgo 'Dila-o' '23 GE	16/66
275	Garnacha Blanca, Kiki & Juan 'Orange' '24 ES	55
77	Loureiro, Aphros 'Phaunus' '22 PT	70
100	Grecanico, COS 'Pithos Bianco' '23 IT	88
165	RED	
165	Pinot Noir, Valery Renaudat '23 FR	15/62
195	Red Blend, Carmel Winery '21 IL	15/62
	Sangiovese, Sammontana 'Chianti' '24 IT	17/70
15/62	Cabernet Blend, Musar 'Jeune Rouge' '22 LB	19/78
16/66	Trousseau, Arnot Roberts '24 CA	98
18/74	Pinot Noir, Presqui'ile 'SBC' '23 CA	78
17/70	Pinot Noir, Joseph Swan 'Cuvée de Trois' '23 CA	98
63	Pinot Noir, Florent Garaudet 'Volnay' '22 FR	140
70	Red Blend, Cruse 'Monkey Jacket' '22 CA	74
72	Garnatxa Blend, Venus La Universal 'Venus' '21 ES	111
53	Nebbiolo, Cascina Fontana 'Langhe' '22 IT	120
64	Sangiovese, Poggio al Sole 'Chianti Classico' 1.5L '23 IT	132
72	Cab. Franc, Bernard Baudry 'Les Granges' '23 FR	68
214	Syrah, Matthieu Barret 'Petit Ours' '23 FR	75
84	Syrah, Alain Graillot 'Crozes-Hermitage' '22 FR	112
240	Grenache Blend, Brun Avril 'CdP' '20 FR	146
	Cabernet Blend, Musar 'Rouge' '00 LB	310